MANTRA INDIA

CATERING MENU SAMPLES

We do multi-cuisine caterings, as our chefs are creative they are able to do different catering styles like:

Punjabi
Gujarati
South Indian
Indo-Chinese
Italian
Mediterranean

Here Are some samples menus for caterings

Decide Your Menu and email us your details

Gujarati Vegetarian Lunch

Sample 1

Shrikhand (Kesar, Elachee, Pista)
Moong Dal Halwa (Badam Kaju)
Puran Poli
Patra
Lilva Kachori
Papad Papdi
Undhiyu
Bhindi Masala Gujarati
Salad

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Moong Dal (Lachko Dal)

Sample 2

Fried Mini Idli's (with Curry leaves, Chili and spices) with Chutneys
Lilva Kachori
Masala Dosa, Sambar and Chutneys on Side
Sweet Rotli Puran Poli (With and Without Ghee)
Khandvi with Green Chutneys (Coriander and Mint)
Sprouted Moong Salad
Jaipuri Masala Bhindi Fry Spicy with Onions and Tomatoes
Pulao & Kadhi (without sugar)

Vegetarian Wedding Sangeet

Station 1 Chaat

Pani Poori

Station 2 Chaat

Palak Chaat
Chaat Basket
Aloo Tikki Chana (Chana Flavorful)

Station 3 Gujarati

Surti Ponkh
Khichu (Round) (Oil, Red Chili Powder, Methi)
Masala
Dum Biryani (Layers Rice and Vegetable)

Station 4

Jalebi Live With Rabri
Ice Cream

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Hakka Noodle (Sez, Sauce, Soy Sauce on Side for Display Too)
Chili Paneer (into Chinese Style, Better Coated Paneer)
Thia Harvest Curry (Carrot, Broccoli, Bell Pepper)
Red and Green, Green Beans, Tofu, Cauliflower, Cherry Tomato, Butternut Squash

Non-Veg Wedding Sangeet

Station 1: Chaat
Dahi Batata Sev Puri
Pani-Puri
Hara Bhara Bhel

Station 2: Street Food
Aloo Tikki Chana
Pav-Bhaji

Station 3: Tandoori
Chicken Peshawari
Lamb Lakhnavi (Seekh Kabab)
Lahori Paneer Tikka with Vegetables
Naan: Garlic | Indian Pesto | Onion | Whole Wheat Roti
Pickle (Onion, Lemon, Mirchi)
Raita (Carrot, Cucumber, Mint Boondi)
Papad

Station 4: Drinks And Desserts
Chaas
Faluda Drink

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Appetizer

Veg. Hot and Sour
Veg Pot Stickers
Chili Garlic Chicken
Chili Garlic Paneer
Papaya Salad
Thai Ice Tea & Coffee

Main Course

Gobi Manchurian
Veg. Tofu Stir Fry Basil Garlic Thai Sauce (Broccoli, Onion, Bell Pepper)
Veg. Drunken Noodle
Basil Fried Rice & White Rice

Dessert

Mix Fruit

Wedding Reception 1

Appetizer

Chipotle Chicken
Tandoori Shrimp Mustard
Cauliflower Kurchan (Crispy)
Tandoori Paneer (Cajun)
Mix Veg Pakora
Chinese Samosa
Corn and Poha Tikki (Poha and Bell Pepper)

Main Course

Dal Panchvati
Jeera Rice
Naan (Tandoori Roti, Garlic, Butter)

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Cauliflower, Bell Pepper, Bhindi
Butter Chicken
Lamb Bhuna Rogan Josh
Boondi Raita (Carrot, Cucumber)
Mango Olive Salad
Rasmalai
Gulab Jamun

Wedding Reception 2

Appetizers

Hara Bhara Kabab
Chaat Samosa
Lasuni Shrimp
Peshawari Chicken
Fruits and Cheese Skewers (Green Apple, Sharp Cheddar Cheese, Another Fruit on A Small Skewer or Toothpick) (Salad set up in big bowl or platter)

Main Course

Butter Chicken
Section Tawa Sabzi
Shaam Savera Kofta
Dal Makhani
Veg. Dum Biryani
Tandoori Roti, Plain Naan
Garlic Naan, Onion Kulcha
Mix Green Salad with Cranberry, Walnut, and Champagne Vinaigrettes (Salad set up in big bowl or platter)
Petal Raita (With Edible Floral Petals) (Cold item set up in big bowl)
Papad (Crispy Wafers Set up In Bowl or Platter)
Chutneys
Pickle

Dessert

Moong Dal Halwa (Hot item set up in chafing dish)

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Wedding Reception 3

Dinner

Appetizers

Pani Poori
Sofia Paneer Tikka
Cocktail Samosa
Peshawari Chicken

Main Course

Kaju Paneer Masala
Kadhi Bhindi
Mantra Dal Makhni
Chicken Curry
Hyderabadi Chicken Dum Biryani
Peas Pulao
Assorted Naan
Cucumber, Onion Raita

Desserts

Faluda Kulfi
Gajar Halwa

South Indian Lunch 1

Masala Vada
Rasam Tomato
Kosambari Carrot and Cucumber
White Rice
Bisi Bele Bath
Maggie Huli with Tindora
Bagara Baingan
Aloo Gobi (Potato | Peas | Cauliflower)

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Mix Veg Pickle (South Indian)
Papad
Vermicelli Payasam
Rasmalai

South Indian Lunch 2

Chaas and Lemonade
Masala Vada
Papad
Dosa with Sambar and Chutney
Kosambari
White Rice
Lemon Rice
Bhindi Masala
Avial (No Yogurt) Only Coconut
Kalakand
Boondi Ladoo

Italian Menu Sample

Veg. Minstrone Soup
Italian Bread with Dipping Sauces : Marinara | Pesto | Spicy Olive Oil with Basil | Garlic | Oregano and Crushed Red Pepper
Italian Green Salad
Lasagna
Pizza & Pasta (Veg. and Non-Veg)

Mediterranean Menu Sample

Falafel Balls with Various
Hummus
Pita Bread and All the Toppings
Fattoush Salad
Tabouli Salad

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Coffee

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